



Gluten Free - Bread & Buns

**Recipe No:**  
**R780 - R780a**

## **GLUTEN FREE ARTISAN BREAD**

USING GLUTEN FREE ARTISAN BREAD MIX

| <u>Group</u> | <u>Ingredient</u>             | <u>KG</u> |      |
|--------------|-------------------------------|-----------|------|
|              | GLUTEN FREE ARTISAN BREAD MIX | 0.600     | 100% |
|              | Water (25-30°C)               | 0.540     | 90%  |
|              | BAKELS INSTANT ACTIVE YEAST   | 0.014     | 2.3% |
|              | Vegetable Oil                 | 0.030     | 5%   |

---

|                     |              |
|---------------------|--------------|
| <b>Total Weight</b> | <b>1.184</b> |
|---------------------|--------------|

- Method:**
1. Using a beater attachment, add all ingredients to mixing bowl.
  2. Mix for 1 minute on slow speed and 4 minutes on medium speed.
  3. Place dough on a gluten free flour dusted bench and shape as desired.
  4. Place onto greased baking trays and proof for 35 minutes.
  5. Cut surface if required.
  6. Bake for 25 to 30 minutes at 220°C Celsius.
- Notes:**
- Using bakers percentages - Percentages on white flour weight
- Do not overproof as dough collapse will occur
- Yield:**
- 2 loaves of 550g or 12-13 bread rolls at 90-100g